

Do you like "Ise tea"??

Mie Municipal Tenei Junior High School

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I live in Suzuka.

Suzuka is famous for the production of tea leaves in Mie prefecture.

Do you know Ise tea??

Features

Ise tea is a special product in Mie prefecture.

Ise tea is the third most produced tea in Japan and we make about 7740 tons of tea leaves every year.

Zencha and Kabusecha are the main kinds of Ise tea.

History

① The origin of tea started in the Heian Period when a priest planted a tea tree.

② People started to produce tea with the help of a priest named Kukai.

③ During the Edo period Ise merchants sold Ise tea and it became popular.

How to make good tea

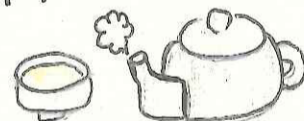
① Fill tea cup to about 80% with hot water, This is to make the cup warm.

② Put the tea leaves into a tea pot.

③ Pour hot water into a tea pot, The temperature of the water should be around 50~60°C

④ Wait around 60 seconds.

⑤ Empty the tea cup and pour tea.



My Experience

I drink Ise tea often.

It is very distinct. The tea is good, and has a really sweet and interesting taste. I cheer up when I drink Ise tea. Why do I cheer up...?

Because I know the farmers and tea companies worked hard to produce the tea.

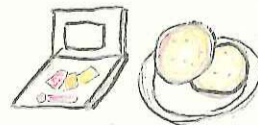
Farmers often leave messages about their tea in their tea shop.

I think I will keep drinking Ise tea forever. Because I know the farmers really treasure their tea.



Other Information

I hear that Mie prefecture is branding Ise tea. So they made an image character of Ise tea. Ise tea is now used in many different items. For example, it is used in sweets and cosmetics.



Please drink Ise tea once!

(テーマを選んだ理由)

私が住んでいる市はお茶の生産がとても盛んに行われています。お茶の生産は自然に恵まれている県は少ないとつくろはできません。三重県は西には大きな山脈、東には伊勢湾や太平洋というとても自然環境のよい県です。その特色を生かした特産物をつくらしていることに、県民としてとても誇りに思っています。